Aspic Cleaning Kit

Photos to Learn From

Browning Potato from Exposure to Oxygen

Platter Chemise of Aspic

Photos to Learn From

Wear of Watch costs you points

Photos to Learn From

Sea Theme

Pastry Centerpiece in Pastillage

Seafood Melange

Good Platter Layout

Under-financed

Off-center plating

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Ft Bragg Pastry - 2001

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Professional Appearance

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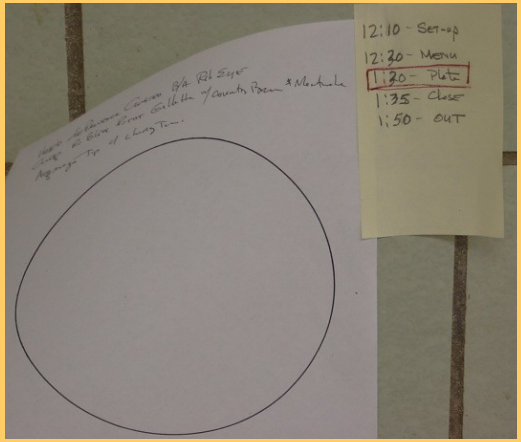
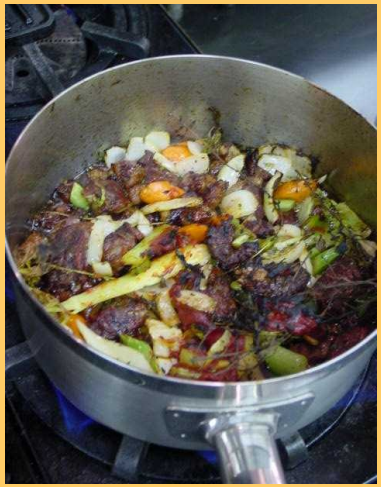
Cleanliness is a must!

Three entrees from same ingredients

Organization - building flavors



Total utilization of food products



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Proper cooking techniques

Waste and usable food stored together cost you points

Organization and Professionalism

Excellence in Food Preparation

Building flavors and maximizing use of food product

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Excellence begins with quality ingredients

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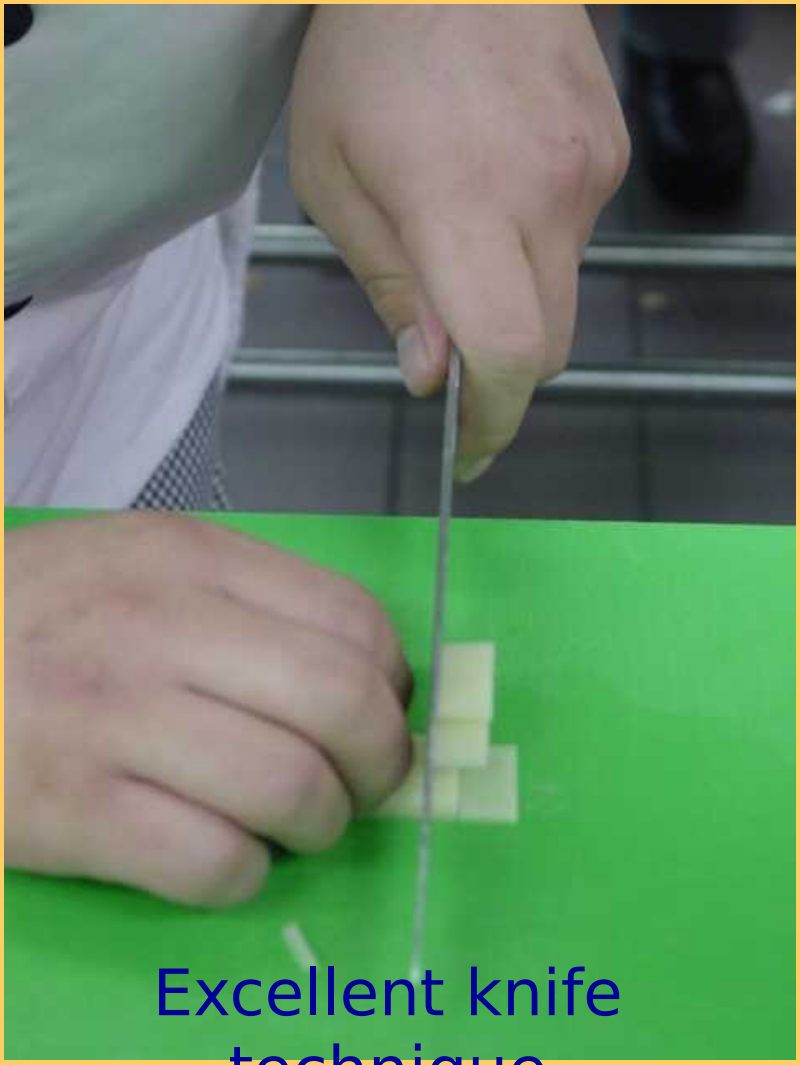
Don’t wear watches during food preparation.



Excellent knife technique

Photos to Learn From

Maximize use of ingredients

Build Flavors

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Organization

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Extracting maximum flavor from food product

Improperly cooked pork cost you points

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Messy and unorganized table

Good technique and sanitation

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Don’t garnish cooked food with raw vegetables

Knife grip and claw method

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Superior organization and product care

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Concasse Tomatoes

Turned Vegetables

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Good organization

Wrong knife is used here